



Brook-Lea
Country Club
Banquet Menus

As you walk down the fairway of life you must smell the roses, for you only get to play one round.

---Ben Hogan

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Hors D'oeuvres

Hot Selections (priced per 100)

- ✧ *Fried Chicken Tenders with Honey Mustard and BBQ Sauce*
- ✧ *Bacon Wrapped Scallops*
- ✧ *Puff Pastry Brie & Pear Purse with Almonds*
- ✧ *Shrimp Pot Stickers with Dipping Sauce*
- ✧ *Artichokes French*
- ✧ *Chicken En Crouete with Cranberry and Almonds in Puff Pastry*
- ✧ *Assorted Mini Quiche*
- ✧ *Assorted Mini Deep Dish Pizza*
- ✧ *Tender Beef Sirloin Brochette Teriyaki*
- ✧ *Mini Beef Wellington*
- ✧ *Portobello Mushroom Purse*
- ✧ *Bruschetta on Toast Points topped with Mozzarella*
- ✧ *Mini Corned Beef Reuben*
- ✧ *Lamb "Lolly Pop" Chop*
- ✧ *Spinach and Feta Cheese Spanakopita*
- ✧ *Asian Chicken Satay*
- ✧ *Asian Vegetable Egg Rolls*
- ✧ *Italian Sausage Stuffed Mushrooms*
- ✧ *Chicken Quesadilla*
- ✧ *Clams Casino*
- ✧ *Mini Chicken Cordon Bleu*

Cold Selections (priced per 100)

- ✧ *Phyllo Cups filled with Chicken, Shrimp, Crab & Egg Salad*
- ✧ *Chilled Jumbo Shrimp with Cocktail Sauce*
- ✧ *Prosciutto Wrapped Melon*

Displays (priced per person)

- ✧ *International and Domestic Cheese, Fruit, and Berries with Crackers*
- ✧ *Baked Brie in Puff Pastry with Raspberry Sauce and Almonds*
- ✧ *W/Sliced Baguette Bread (serves 25)*
- ✧ *Fresh Vegetable Crudité's with Assorted Dipping Sauces*
- ✧ *Antipasto with Grilled Vegetables, Sliced Italian Meats, Fresh Mozzarella, Olives and Artichokes Served w/Balsamic Vinaigrette*

Ice Sculptures

- ✧ *Professionally Carved to your Design*

Brook-Lea Country Club

Breakfast

The Continental

*Assorted Morning Pastries and Muffins
Fresh Fruit Compote
Orange and Cranberry Juice
Fresh Brewed Coffee and Decaffeinated Coffee and
Hot Tea*

Classic Breakfast Buffet

(for Parties of 20 or More)

*Assorted Morning Pastries
Fresh Sliced Fruit and Berries Display
Pancakes with Hot Syrup*

*Breakfast Potatoes
Scrambled Eggs
Bacon and Country Sausage
Fresh Brewed Coffee and Decaffeinated Coffee and
Hot Tea*

Add to any of the above Breakfasts:

*Individual Yogurts
Bagels with Cream Cheese
Assorted Dry Cereal with Milk
Chef Prepared Omelets to Order or Chef Carved Baked Ham*

Brook-Lea Country Club

Meeting Breaks

(All pricing is per person)

Fresh Brewed Coffee and Decaffeinated Coffee and Hot Tea.....

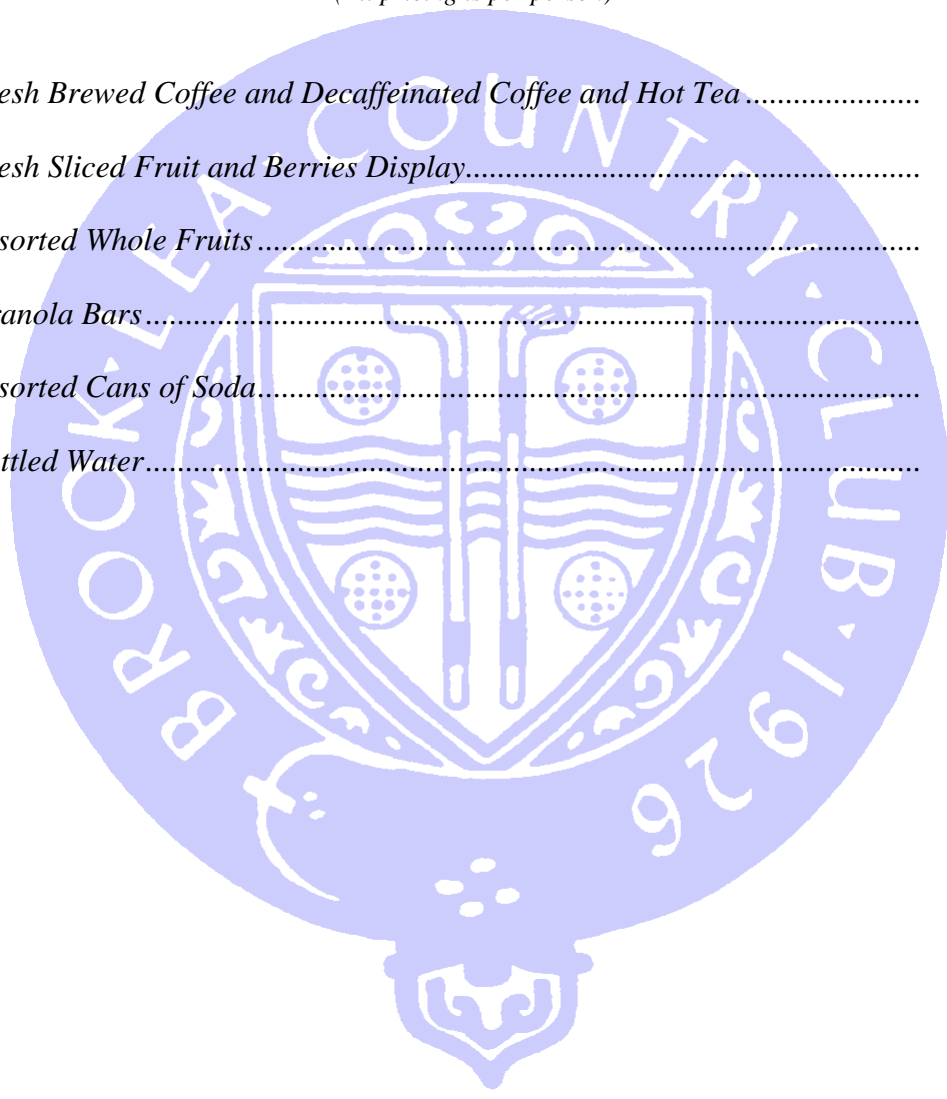
Fresh Sliced Fruit and Berries Display.....

Assorted Whole Fruits.....

Granola Bars.....

Assorted Cans of Soda.....

Bottled Water.....



Brook-Lea Country Club

Lunch Buffets

(For parties of 20 or more)

Wrap Buffet

Plus tax and gratuity

*Garden Salad with Two Dressings
Sliced Ham, Roast Turkey Breast, Roast Beef,
Chicken Salad and Tuna Salad
Fresh Sliced Melon, Honeydew, Pineapple,
Berries and Red Grapes
Fresh Baked Cookies and Brownies
Freshly Brewed Coffee, Tea, and Iced Tea*

Brook-Lea Country Club

Hearty and Comforting Lunch Buffets

(For parties of 25 or more)

Soup & Salad Bar:

Chef Select Soup with Crackers, Tossed Garden Greens, Julienne Ham, Turkey and Shredded Cheese, Tomatoes, Cucumbers, Olives, Mushrooms, Carrots, Croutons, Salad Dressings, Rolls and Butter

Choice of Two of the Following:

*Potato Salad
Pasta Salad
Chef's Fresh Vegetables
Antipasto Salad
Fresh Sliced Fruit and Berries
Oven Roasted Potatoes
Wild Rice Pilaf
Garlic Smashed Potatoes*

Choice of Two Hot Entrées:

*Chicken French
Chicken Marsala
Tenderloin Tips with Buttered Egg Noodles
Pan Seared Salmon with Citrus Glaze
Penne Alfredo or Penne Marinara
Baked Ham with Brown Sugar Glaze
Roast Pork Tenderloin
Oriental Chicken and Vegetable Stir-Fry
Beef and Broccoli Stir-Fry
Sliced Sirloin of Beef with Hunter Sauce*

Add Regular and Decaffeinated Coffee and Tea ---

Add Assorted Cans of Soda ----

Add House-Baked Cookies and Brownies ----

Brook-Lea Country Club

Served Lunch Selections

Priced per-person, for parties of 20 or more. Parties fewer than 20 people may pre-order from a selection of our current ala-carte menus. (Entrée Prices include choice of Starter, Starch, Vegetable, Rolls/Butter and Beverage). Up to three choices are recommended, provided one of the three is a vegetarian option.

A preorder is required one week prior to the event. Changes to the count may be made up to 48 hours ahead of the event. Color Coding and place cards are preferred for events with multiple entrees. Please inquire of special requests. All pricing subject to 20% Gratuity and applicable 8% sales tax.

Starters (select one)

*Chef Select Soup
Sliced Fresh Fruit and Berries
House Salad with Choice of Two Dressings*

Lunch Entrées

(Entrée Prices include choice of Starter, Starch, Fresh Vegetable, Rolls/Butter and Fresh Brewed Coffee, Decaf Coffee and Tea).

*Strip Loin of Beef served with Sautéed Mushrooms
Broiled Tilapia with Lemon Buerre Blanc
Mediterranean Penne Pasta with Spinach, White Beans, Artichokes, Olives,
Tomatoes, Garlic and Parmesan Cheese
Sole Almondine Lemon Buerre Blanc
Grilled Salmon with Raspberry Sauce
Petit Filet Mignon with Sautéed Mushrooms
Classic Chicken French with Lemon Buerre Blanc
Fettuccini topped with Fresh Vegetables
Chicken Cordon Bleu with Supreme Sauce*

Salads

*Pecan Crusted Chicken Breast served over Field Greens tossed in a Raspberry Vinaigrette
Par Three Salad – Chicken, Tuna and Shrimp Salads Served with our Field Greens and Served with Pasta Salad
Grilled Shrimp Caesar Salad
Black & Blue Salad – Crisp Romaine Tossed with Blue Cheese Dressing
And Blackened Tenderloin*

Brook-Lea Country Club

Tournament Lunch Buffet

*Priced per person
Includes Iced Tea and Lemonade*

The Shotgun Starter

*Italian Sausage
Zweigles Hot Dogs
Hamburgers
Baked Beans
Coleslaw
Potato Chips
Relish Tray*

The Putter

*Sliced Cold Cuts
Three Chef-Selected Chilled Salads
Potato Chips
Condiments and Rolls*

The Picnic

*BBQ Chicken Breast
Zweigles Hot Dogs
Hamburgers
Red Bliss Potato Salad
Baked Beans
Relish Tray
Brownies and Cookies*

**prepared outdoors on the Grill - weather permitted*

The Pool Party

Note: prices are in addition to pool guest fees

Sheet Pizza, Soda and Ice Cream

Chicken Fingers, French Fries, Popsicles & Soda

Brook-Lea Country Club

Dinner Buffet Selections

*For parties of 50 or more
(Prices per Person)*

Served Salad
With Freshly Baked Rolls

Select One
*House Salad with Selection of Dressings
Classic Caesar Salad
Baby Spinach with Red Onions, Mushrooms, Crumbled Bacon & Balsamic Vinaigrette*

Buffet
*Antipasto Display
Chef Selected Vegetables
Fresh In-Season Fruit
Chef Selected Chilled Salad*

Pasta
*Penne with Marinara and
Alfredo on the Side*

Potato – Select One
*Au Gratin
Roasted Red Bliss
Garlic Smashed
Rosemary Yukon Gold*

Entrees
Choose Two or Three
*Chicken French
Mediterranean Chicken Roulade
Chicken Marsala
Grilled Tuna
Salmon Au Poivre
Roasted Pork Loin with Mustard Crust
Grilled Chicken with Cranberry Mandarin Orange Glaze
Chicken Cordon Bleu
Chicken Rosemary with Red Current Glaze
Filet of Sole with Crab Stuffing
Beef Burgundy
Sliced Roast Sirloin*
Two Entrée Choices:
Three Entrée Choices:

Carved Items – Priced, additionally by the person

*Prime Rib Au Jus
Top Sirloin of Beef, Bordelaise
Sliced Tenderloin of Beef
Brown Sugar-Glazed Ham
Slow-Roasted Turkey*

Brook-Lea Country Club

Served Dinner Selections

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Starters (please select one)

Chef Select Soup

Jumbo Shrimp Cocktail

Lobster Ravioli Alfredo

Fresh Sliced Fruit/Berries

French Onion Soup

Served Salad (Included with Dinner Pricing ---Please Select One)

Mixed Green Salad with Two Dressings

Classic Caesar Salad with Asiago Cheese

Baby Spinach with Red Onions, Mushrooms, Crumbled Bacon & Balsamic Vinaigrette ~ Additional
Brook-Lea Signature Salad Mixed Greens Strawberries, Red Grapes, Craisins, Cucumbers and Red
Onion tossed with Raspberry Vinaigrette ~

Caprese Style Salad with Tomatoes and Fresh Mozzarella Served Over Mixed Greens and Balsamic
Vinaigrette ~ Additional

Dinner Entrées

(Entrees include a Salad, Warm Rolls with Butter, Starch and Fresh Vegetable)

Beef Entrée

8oz Grilled Filet Mignon

12oz Angus Strip Steak with a Cabernet Reduction

Sliced Beef Tenderloin Bordelaise

Roast Prime Rib of Beef with Beef Jus

Grilled Sirloin Filet served with a Mushroom Sauce

6oz Grilled Filet and Shrimp Scampi

Chicken Entrée

Stuffed Chicken Breast filled with Prosciutto and Provolone Cheese

Classic Chicken French finished with a Lemon Sherry Sauce

Half Roasted Chicken

Seafood Entrée

Brook-Lea Signature Shrimp Scampi with Mushrooms, Spinach, Cherry Tomatoes,
White Wine and Garlic

Pan Seared Scallops with a Citrus Herb Buerre Blanc

Citrus Seared Salmon Fillet finished with a White Wine Sauce

Char-Grilled Salmon Served over a Trio-of-Onion Sauté with Mustard Buerre Blanc

Grilled Swordfish served with a Tropical Fresh Salsa

Roasted Chilean Sea Bass served over Wilted Greens

Lamb-Pork-Vegetarian

Frenched Pork Chops Served with Natural Pan Drippings

8oz Pork Tenderloin with Citrus Glaze

Dijon Rack of Lam with Natural Jus

Roasted Vegetable Wellington in Puff Pastry with Roasted Red Pepper Sauce

Brook-Lea Country Club

Dessert Selections

*Ice Cream Sundae
Crème De Menthe Parfait
Rainbow Sherbet*

*Chocolate Overload
Carrot Cake
Carmel Apple Pie*

*House - Made Specialties:
Crème Brule with Fresh Berries
Tiramisu Cake
New York Style Cheesecake
with Macerated Berries*

Coffee & Beverage Stations

Note: Hors D'oeuvres and Stations do not include beverages. Priced per person

Coffee Station

*Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee & Herbal Teas
Flavored Creamers*

Thirst Quencher

Coffee Station and Assorted Soda

Afternoon Energizer

Assorted Cookies, Brownies & the Thirst Quencher

Brook-Lea Country Club

Shower Package-Brunch

For parties of 35 or more (priced per person)

Brunch Menu includes:

- ✧ *In-Season Sliced Fresh Fruit, Berries and Grapes*
- ✧ *Assorted Morning Pastries and Muffins*
- ✧ *Choice of One – Bacon, Sausage or Ham*
- ✧ *Scrambled Eggs or Baked Strata (Casserole of Egg, Cheese and Vegetables)*

Starches (select one)

- ✧ *Breakfast Potatoes*
- ✧ *Wild Rice Blend*
- ✧ *Rigatoni Marinara*
- ✧ *Red Roasted Potatoes*

Entrees Selections (Choice of one, two or three)

- ✧ *Vegetable Lasagna*
- ✧ *Beef Burgundy w/Egg Noodles*
- ✧ *Chicken Cordon Blue*
- ✧ *Chicken Marcela*
- ✧ *Sliced Roast Sirloin of Beef in a Hunter Sauce*
- ✧ *Fruit Blintzes Assorted*
- ✧ *Stuffed Fillet of Sole w/Crab*
- ✧ *Chicken French*
- ✧ *Rosemary Roasted Pork Loin*
- ✧ *Orange Crusted Salmon*
- ✧ *Chicken Parmesan*
- ✧ *Mediterranean Chicken*
- ✧ *Vegetable Medley*
- ✧ *Includes Beverage (Coffee, Decaf, Tea)*

***One Entree Selection --
Two Entree Selections--
Three Entree Selections--***

Omelet Station –Add \$

Prepared to order with Ham, Peppers, Onions, Mushrooms, Cheese, Salsa and Artichokes

All prices subject to 20% Service/Gratuuity Charge and 8% Sales Tax.

Brook-Lea Country Club

Shower Package-Stations

Three Stations Recommended

Pasta Station @ :

- ✧ *Penne, Tri Colored Farfalle and Cheese Tortellini. Marinara, Alfredo, Sun-Dried Tomato Pesto, or Bolognese (any three). Presented with Hearth-Baked Breads, Grated Cheese, and Diced Prosciutto Ham*

From the Carving Board (All Carved In-Room)

- ✧ *Tenderloin of Beef (Chateaubriand) with Marcela Demi Glace, Rolls and Condiments*
- ✧ *Roast Sirloin of Beef with Brandy Mushroom Glace, Rolls and Condiments*
- ✧ *Roasted Turkey with Fresh Rolls and Condiments*
- ✧ *Honey Glazed Baked Ham with Fresh Rolls and Condiments*
- ✧ *Slow Roasted Prime Rib Au Jus*
- ✧ *Center Cut Roasted Pork Loin with Apple Chutney and Biscuits*

Action Stations

Caesar Salad Station
With Grilled Chicken and Market Vegetables

Veal Piccata
Medallions of Veal w/Capers, Lemon and White Wine

Shrimp Scampi
W/Garlic, White Wine, Lemon
Presented with Saffron Rice and Bruschetta

Steak Diane
Tenderloin of Beef, Finished with Brandy,
Mushroom and Dijon Mustard

Pork, Shrimp or Chicken (pick two)
Stir Fry with Oriental Vegetables and Fried Rice

Fajita Station
Southwestern NY Strip Steak, Guacamole
Salsa, Sour Cream and Flour Tortillas

Dessert and Coffee
Assorted Tortes and Mini Cannoli's, Cream Puffs,
Cookies and Brownies

Omelet Station
Prepared to order with Ham, Peppers,
Onions, Mushrooms, Cheese and Tomatoes

All prices subject to 20% Service/Gratuity Charge and 8% Sales Tax.

Brook-Lea Country Club

Shower Package-Bufferet

For parties of 35 or more (priced per person)

Soup and Salad Buffet

Assorted Rolls, Bread Stick and Miniature Muffins

Antipasto Display

Deli Platter with Cold Cuts and Cheeses

Chef-Selected Soup of the Day

Red Bliss Potato Salad

Beverage: Coffee, Decaf, Tea and Iced Tea

The Hearty & Comforting Buffet

Salad Bar and Assorted Dressing

Sliced Fresh Fruit & Berries

Chef-Selected Vegetables

Beverages: Coffee, Decaf, Tea and Iced Tea

Entrées (Choice of Two)

Chicken French

Chicken Marsala

Chicken Dijonaise

Chicken Piccata

Half Roasted Chicken w/Tomato-Sherry Essence & Exotic Mushrooms

Citrus-Glazed Salmon

Grilled Tuna with Tropical Salsa

Roasted Pork Loin

Tenderloin Tips Burgundy

Starch (Choice of One)

Garlic Smashed Potatoes

Oven-Roasted Red Bliss Potatoes

Wild Rice Pilaf

Penne Pasta Primavera

Rigatoni Marinara

Add a Carved Item for an Additional

Slow-Roasted Top Sirloin

Baked Ham with Brown Sugar Glaze

Roasted Turkey

All prices subject to 20% Service/Gratuity Charge and 8% Sales Tax.

Brook-Lea Country Club

Premier Wedding Package

per person

Our Premier Wedding Package includes:
Butler Served (3) Hors D'oeuvres
Club Select Three Hour Open Bar
Champagne Toast
Three-Course Dinner
Cutting and Serving the Wedding Cake
International Coffee Station and Pastries
Mirror Tiles and Votive Candle Centerpieces

Create an unforgettable dining experience with the assistance of our Executive Chef

Appetizers (Please Select One)

- ✧ *Wedding Soup* – Traditionally prepared with Italian Style Meatballs, Acini De Pepe Pasta, Escarole and Garlic in Parmesan Chicken Broth
- ✧ *Sliced Fresh Fruit and Berries*
- ✧ *Four Cheese Tortellini Pasta* – Tossed in your choice of Pesto, Alfredo or Vodka Marinara with Asiago Cheese

Salads (Please Select One – All salads served with Fresh Rolls and Butter)

- ✧ *Club Salad* – Chopped Romaine, Grape Tomatoes, Crumbled Bacon, Toasted Almonds and Gorgonzola Cheese served with Raspberry Vinaigrette Dressing
- ✧ *Baby Spinach Salad* – Served with Bacon, Red Onion, Mushrooms, Feta Cheese and Balsamic Dressing
- ✧ *Mixed Greek Salad* – Topped with Fresh Seasonal Vegetables and your Choice of Two Dressings
- ✧ *Romaine Salad* – Chopped Romaine with Sliced Strawberries and Mandarin Orange segments served with Poppy Seed Dressing

Entrees Selections (Please Select Three)

- ✧ *Roast Prime Rib of Beef* – Slow Roasted Rib of Beef Au Jus
- ✧ *Chicken Wellington* – Boneless Breast of Chicken Topped with Mushroom Duxelle and baked in Puff Pastry and finished with a Madeira Sauce
- ✧ *Boneless Breast of Chicken* – Choice of either a Havarti and Prosciutto Mornay Sauce or a Cabernet Sauvignon Rosemary Demi Glaze
- ✧ *Baked Salmon* – Served with a Lemon Dill Sauce or Honey Almond Crusted
- ✧ *Vegetarian Napoleon* – Crispy Breaded Eggplant, Squash, Roasted Red Peppers, Portobello Mushroom and Mozzarella Cheese finished with a Tomato Coulis
- ✧ *Grilled Tournedos of Beef with Baked Salmon* – Served with Champagne Herb Buerre Blanc

Starch or Vegetables (Please Select One)

- ✧ Olive Oil and Fine Herb Roasted Red Bliss Potato, Cajun Roasted Yukon Gold Potato, Garlic Smashed Potato, Three Cheese Duchess Potato
- ✧ Roasted Vegetable Medley, Asparagus – Zucchini Medley, Honey Roasted Carrots

International Coffee Station Fresh Brewed Coffee, Decaffeinated, Specialty Teas Accompanied with International Creamers, Chocolate Shavings and Whipped Cream

Brook-Lea Country Club

Consumption Bar

For parties of 50 or more

Prices shown for full bottles; billed by the tenths of a bottle consumed

Well Brand Selection --- /bottle

- ✧ *Whiskey, Gin, Vodka, Scotch, Bourbon, Rum, Vermouth, Crème de Menthe, Brandy, Schnapps, Crème de Cocoa, Triple Sec, Anisette*

Call Brand Selection --- /bottle

- ✧ *Beefeater, Bombay, Gordon's, Tanqueray, Smirnoff, Absolute, Stolichnaya, VO, Canadian Club, 7-Crown, Irish Whiskey, Dewar's, J&B, Johnny Walker-Red Label, Old Grand Dad, Wild Turkey, Jack Daniels, Southern Comfort, Bacardi Rums, Myers, Captain Morgan*

Premium and Imported Cordials --- /bottle

- ✧ *Grey Goose, Makers Mark, Bombay Sapphire, Bailey's Irish Cream, Kahlua, Sambuca, Amaretto Disaronno, Frangelico, Chambord, Crown Royal, Johnny Walker-Black Label, Chivas Regal*

Beer - 1/2 Keg-Serves approximately 200 Glasses ---

- ✧ *Coors Light, Labatt's Blue, Labatt's Blue Light*

Individual Drink Pricing

(Inclusive of tax. For tab's fewer than 50 or Cash Bar arrangements)

Juice

Soda

Call Cocktail/Mixer

Premium Cocktail/Mixer

Ultra/Top Cocktail Mixer

House Chablis or White Zin.

House Merlot, Chardonnay

Premium Merlot, Chard, Cab

Kendall Jackson, Etc....

Domestic Beer

Imported Beer

Bottled Beverages by the Case

(Tournament Refreshments)

Canned Soda (Coke)

Bottled Water (20oz)

Local (Genny Products)

Domestic (Coors/Mich/Bud)

Canadian (Labatt's)

Brook-Lea Country Club

Additional Services & Rentals

Audio Visual Rental

Member Rate

Non-Member Rate

*16" Color Television
VCR/DVD Player
LCD Projector
Screen
Wireless Microphone
Flipchart with Easel*

Pool Parties

Flat Rates

*Cleaning/Set Up Fee
(When bringing in own pizza/cake)
Additional Lifeguards
(per hour, per lifeguard)*

Weddings/Special Events/Tournaments

*Corkage Fee (per bottle)
Chair Covers with Bow (per chair)
Donated Beverage (Ice/Labor)*

Room Rentals (Non-Member Rates)

*Board Room
Library
Main Dining Room
Donald Ross Room*



Policies & General Information

We would like to make your occasion as memorable as possible and look forward to meeting with you to go over the details. The following information is provided to answer the more common concerns and questions.

Banquet Reservations, Deposits, & Contracts:

- *A Club member must sponsor all functions.*
- *The sponsoring member must be present at the function.*
- *Final count (guaranteed minimum) is due 3 business days prior to event.*
- *The sponsoring member is ultimately responsible for charges incurred.*
- *The member must sign an Unrelated Business Income Tax (UBIT) form.*
- *The Board of Governors reserves the right to accept or decline a reservation.*
- *Tentative dates, without deposit, will be held for only two weeks.*
- *A \$1000 Deposit is required for all parties over 50 people*
- *A \$250 Deposit is required for all parties up to 50 people*
- *A contract will be written and provided for all private banquets.*
- *Deposits are not refundable*

Charges:

- *Charges will be based on the guaranteed minimum plus appropriate additions*
- *Most banquet items are priced per person unless otherwise noted.*
- *Pricing of banquet menu items cannot be guaranteed more than six months prior to the function.*
- *Additional charges may apply for additional or excessive linen, décor, set-up, staffing, valet, etc., as well as for any damage to property and facilities and or extraordinary clean up to the premises.*
- *Coat Check will be provided as weather requires.*

Menu Selections:

- *The Club reserves the right to discuss previously booked menus if market pricing and/or availability affect our ability to provide the menu.*
- *All pricing is subject to 8.0% tax and 20% gratuity* (please provide a copy of tax-exempt status if applicable)*
- *Homemade baked goods, cookies, snacks, and other food are not permitted.*
- *Cakes and goods may be brought in from a licensed establishment. Please make arrangements with the Club for delivery to Club prior to event.*
- *At the conclusion of your event, you can NOT remove food from the premises without approval of the Club Manager.*

Dress & Conduct:

- *Members and Hosts are responsible for their guests' compliance with the Club dress code. To help avoid any mutual embarrassment; it is advisable to notify guests, musicians, photographers, etc., in advance. Essentially; no jeans or collar-less shirts in the Clubhouse or on the Course. A more detailed policy is available for review. Damage and misconduct are ultimately the responsibility of the Member.*

Decorations:

- *The Club will be available for decorating purposes during normal operating hours provided that the room is not reserved for another use. Decorations must conform to applicable fire codes. Glitter and Confetti are prohibited. We request that decorations be removed immediately following the function. Arrangements can be made with the Club regarding drop-offs prior to events and picking up after events.*

Brook-Lea Country Club

Preferred Vendors

Gardner Photography
www.gardnerphotography.net
585-748-7427

Magic Moments Photography
www.magicmomentsrochester.com
585-703-1680

Images Unveiled
www.imagesunveiled.com
877-434-4588

Savoias Pastry Shoppe
www.savoiapastry.com
585-482-1130

Etna Pastry Shoppe
www.etnapastryshop.com
585-429-6369

Cakes by Karen
www.cakesbykarenonline.com
585-349-7804

Just Wright Entertainment
www.jwedj.com
585-426-9694

The Party Connection
www.theparty-connection.com
585-865-1420

Picture the Best
PictureTheBest@gmail.com
585-943-4725

Ziembiec Wholesale Florist Inc
[.ziembiec@frontiernet.net](mailto:ziembiec@frontiernet.net)
585-325-1980

S & S Limousine
www.sslimousine.com
585-444-6666

Diamonds Limousine
www.diamondslimo.com
585-533-9050

Charisma Jewelers
www.charismajewelers.com
585-227-7700

Air Affair Party Rental
Chair, Table and Tent Rental
585-293-2524

Menkas Touch of Elegance
www.menkastouch.com
585-247-8271

Skylighters Fireworks
www.skylightersfireworks.com
716-903-3291

Sweet Sammie Jane's Pastry Shoppe
www.sweetsammiejanes.com
585-474-3100